

SIEVER SPRING

Home of the Original Maryland Crab Pretzel

APPETIZERS



THE ORIGINAL



MARYLAND CRAB PRETZEL

A ballpark pretzel oozing with Silver Spring crab dip topped with Cheddar Jack cheese, then baked in the oven 12.75

CHICKEN QUESADILLA

Flour tortillas stuffed with grilled chicken, bacon, onion, tomato & Cheddar Jack cheese. Served with shredded lettuce, salsa and sour cream 11.5

Add guacamole .90



Our original, fresh-made, batter-dipt & served with your choice of honey mustard or BBQ sauce 8

CRISPY GREEN BEANS

Whole green beans, golden fried & served with a cusabi

dipping sauce on the side 8.25

POTATO SPIKES

Topped with crumbled bacon and Cheddar Jack cheese. Served with sour cream 8.5

BOOM BOOM SHRIMP

Large gulf shrimp tossed with our own special zingy sauce 9

STEAMED SHRIMP

Large gulf shrimp tossed with onions & old bay 1/2 lb 14 1 lb 22

ASIAN SEA SCALLOPS

Fresh, jumbo sea scallops, pan-seared, served on top of a refreshing seaweed salad & finished with a drizzle of cusabi sauce & sriracha 14.5

STEAMED MUSSELS

Bianco – Butter, white wine sauce with a hint of garlic 11

Marinara – Tomatoes, garlic &

SILVER SPRING SAMPLER

Tenders • Pickles • Wings • Spikes



5

fresh herbs 11

SILVER SPRING MOZZ STIX

Fresh mozzarella, hand-cut & lightly seasoned, wrapped in a spring roll, golden fried, served with marinara sauce 7.95

FRIED PICKLES

Dill pickle spears lightly breaded, served to a golden brown with a country mustard sauce 8

WINGS

Buffalo, BBQ, Honey Bourbon, Old Bay or Nude

Single 9.5 Double 18

SOUPS

MARYLAND CRAB SOUP Cup 5.75 Bowl 7

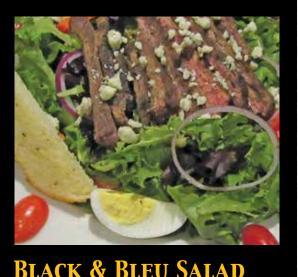
SOUP DU JOUR Priced Daily

HOMEMADE CHILI & CHEESE (in-season)
Cup 4.5 Bowl 5.5

FRENCH ONION SOUP AU GRATIN

Served piping hot with melted Swiss and provolone cheeses 6.25





Black & Bleu Salad

Grilled or blackened tenderloin steak, gorgonzola cheese, red pepper, tomatoes, hard-boiled egg, red onion and garlic toast served over mixed greens with your choice of dressing 14

SALADS

HOMEMADE CAESAR SALAD

Fresh Romaine lettuce carefully folded into our own homemade Caesar dressing. Topped with shaved Parmesan & asiago cheese with seasoned croutons 8.5 1/2 salad 5

RASPBERRY WALNUT SALAD

Chopped Romaine tossed with mandarin oranges, raspberries, red onion and caramelized walnuts in our own raspberry dressing 10.25

Try with gorgonzola cheese add \$1

FRESH GARDEN SALAD

Mixed greens with cucumber, tomato & croutons served with your choice of dressing 8.5 1/2 salad 5

Top your Salad with Grilled or Blackened . . .



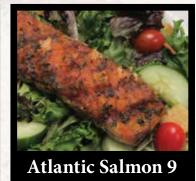
Chicken Breast 5.75



Sautéed Shrimp 6.75



Steak Tenderloin 7.5



DRESSINGS:

Balsamic Vinaigrette ~ Bleu Cheese ~ Buttermilk Ranch ~ Honey Mustard Light Ranch ~ Pepper Parmesan ~ Raspberry Vinaigrette ~ Sun-Dried Tomato



DID YOU CATER?

See manager for details.

On or off-premise, bull roasts, wedding receptions . . .

> Whatever the occasion, let us help.

Several packages to choose from.

GIFT CARDS AVAILABLE... ASK SERVER FOR DETAILS!

SPLIT PLATE CHARGE



This symbol represents a Silver Spring Signature item

CHEF'S SELECTIONS

OUR CHEF'S HAVE THIS AREA TO PROVIDE YOU WITH A UNIQUE SELECTION OF CREATIONS.

EACH LOCATION WILL HAVE SOMETHING DIFFERENT FOR YOU TO ENJOY...

FROM DRINKS TO DESSERT AND EVERYTHING IN BETWEEN.

KIDS NIGHT

MONDAY, TUESDAY AND WEDNESDAY

ALL KIDS MEALS 1/2 PRICED. INCLUDES KIDS BEVERAGE.



STUFFED ROCKFISH

Filet of rockfish stuffed with jumbo lump crabmeat and topped with Imperial sauce. Served with two sides 24

FISH

ATLANTIC SALMON

Fresh filet of cold water salmon prepared grilled, blackened or broiled. Served with two sides 19

GRILLED Teriyaki Salmon

Fresh teriyaki glazed Atlantic Salmon with stir-fried vegetables & citrus rice 20

BROILED ROCKFISH

Filet of rockfish broiled with a lemon & butter sauce. Served with two sides 19

ALL NATURAL BURGERS

Our burgers are served on our signature roll with fries & a pickle spear. Please specify lettuce/tomato on your sandwich at no additional charge.

SILVER SPRING BURGER

All Natural Black Angus burger. Ask your server about toppings for your burger 11

VERMONT BURGER

All Natural Black Angus burger, topped with ham, BBQ sauce and melted Cheddar Jack cheese 12



CRISFIELD BURGER

All Natural Black Angus burger, blackened, topped with shrimp, crabmeat, grilled ham, Cheddar Jack cheese and tiger sauce 14

BISON BURGER

Lean, Low Fat and All Natural Bison served on our signature roll. Ask your server about toppings for your burger 13.25



Cheddar Jack cheese 14

ADDITIONAL TOPPINGS \$1 EACH

CHEESES: American, Cheddar Jack, Gorgonzola, Muenster, Provolone, Swiss TOPPINGS: Grilled ham, Applewood smoked bacon, fried onions, sautéed green peppers, sliced mushrooms

ENTRÉES Rolls available upon request.



SOUR REFE & DUMPLINGS

Silver Spring Inn's original recipe of marinated sour beef and hand-rolled potato dumplings in a thick gingersnap gravy. Served with cole slaw.

1/2 - 12.5

3/4 - 19.5

Full - 22.75

Extra Dumpling - Add 2.25

Baby Back Ribs

end result a rack of ribs that

is tender & mouth watering.

1/2 Rack 15 • Full Rack 20

Rib Combos

Served with two sides.

1/2 lb of Steamed Shrimp or Fried Shrimp 22

Half rack of Ribs &

Served with two sides. Original BBQ or Honey Bourbon.

Slow-cooked, making the

CHICKEN & BROCCOLI ALFREDO

Grilled chicken breast and fresh broccoli in a rich, creamy Romano and Parmesan cheese sauce, tossed with fettuccine. Served with garlic toast and one side 14.5

STEAMED VEGETABLE PLATTER

Fresh broccoli, carrots, peppers, button mushrooms, yellow squash and zucchini. Served with citrus rice and Oriental dressing on the side 11.75 Add grilled or blackened chicken 5.5

BROILED SEAFOOD PLATTER

Portions of fresh catch of the day, 5 oz Crab Cake, sea scallops & jumbo shrimp. Served with two sides 25

SIZZLIN' FAJITAS

Steak Tenderloin, Chicken Breast or Combo

Grilled or blackened tenderloin, chicken breast or combo with sautéed onions. Served with shredded lettuce, salsa, sour cream, Cheddar Jack cheese & warm tortillas 16

Additional toppings Add .90 each Bacon, Cheddar Jack cheese, green peppers, guacamole, jalapeno peppers, mushrooms or tomatoes

SHRIMP & CRAB ALFREDO

Jumbo gulf shrimp simmered in a butter, cream and Romano cheese sauce crowned with lump crabmeat. Served over fettuccine with garlic toast and one side 21



CRAB CAKE PLATTER

A Maryland tradition of 1/2 lb. Jumbo Lump Crabmeat, broiled to perfection. A recipe that speaks for itself. Served with two sides Market price

FRIED SHRIMP

Gulf shrimp lightly dusted in Panko crumbs and fried to a golden brown. Please specify cocktail or tartar sauce. Served with two sides 16

SHRIMP CREOLE

Gulf shrimp simmered with peppers and onions in a mild tomato creole sauce. Served over citrus rice or pasta with garlic bread and one side 17

JUMBO SEA SCALLOPS

Served with two sides.

Broiled in garlic butter 24 Stuffed with Jumbo Lump Crab Imperial 27



STEAKS

Steak Toppers – buttered mushrooms or sautéed onions 2.00 each

SILVER SPRING SIRLOIN

USDA Choice Sirloin chargrilled. Served with two sides.

6 oz 14.5 12 oz 21

NEW YORK STRIP

12 oz USDA Choice Strip. Served with two sides 23

MUSHROOM PEPPERCORN SIRLOIN

6 oz Sirloin topped with a mushroom & peppercorn sauce. Served with two sides 16



TEAK COMBOS

Served with two sides

6 oz Sirloin & 5 oz Crab Cake 23 12 oz Sirloin & 5 oz Crab Cake 28 6 oz Sirloin & Fried Shrimp 22



CHICKEN ANNAPOLIS

Classic French-style chicken breast sautéed to a golden brown in a lemon cream sauce crowned with gulf shrimp & jumbo lump crabmeat. Served with two sides 21

SILVER SIDES

Also available à la carte for 3.00 each

Apple Sauce • Baked Potato Baked Sweet Potato • Broccoli Florets

Buttered Mushrooms • Citrus Rice

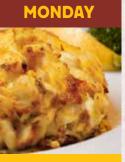
Cole Slaw • Fries • Green Beans Homemade Mashed Potatoes • Zucchini Medley

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DAILY SPECIALS



SIRLOIN NIGHT TAKE [§]4 OFF EACH STEAK DINNER!



CRAB CAKE SANDWICH 5 oz - 10 8 oz - 13



BABY BACK RIBS
FULL RACK 14
HALF RACK 11
RIB COMBOS
HALF RACK WITH
5 OZ CRAB CAKE OR
FRIED SHRIMP 17

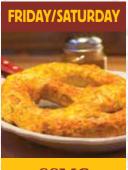


BURGERS
FEATURING ALL
NATURAL ANGUS
BEEF ON A GRILLED
BRIOCHE ROLL
(EXCLUDES BISON BURGER)

1/2 PRICED



FAJITA FEST
SIZZLIN'
CHICKEN,
STEAK OR
COMBO FAJITAS
JUST 11



SSMC ORIGINAL CRAB PRETZELS JUST 8

SPECIALTY SANDWICHES

Served with fries. Substitute your fries with a Caesar or garden salad for \$2. Please specify lettuce/tomato on your sandwich at no additional charge.

PHILLY STYLE CHEESE STEAK

Thinly sliced, choice strip steak with sautéed onions & provolone cheese, served on a toasted Philly roll 11.5

CHICKEN BREAST

Grilled, blackened or Fried Buffalostyle. Ask your server about toppings for your sandwich 10.75

SHRIMP SALAD

A very generous portion of everyone's favorite served on your choice of bread or in an Old Bay wrap 14.5

OPEN-FACED HOT BEEF

Tender sliced top round of beef simmered in our homemade brown gravy. Served over toast points with your choice of fries or mashed potatoes 12.5

S CRAB

CRAB CAKE

Jumbo lump crabmeat broiled to perfection. Served in an old bay wrap, choice of bread or crackers. Choose from 5 oz or 1/2 lb crab cake Market price

NEW YORK REUBEN

Lean corned beef, thinly sliced, with sauerkraut, Swiss cheese & 1000 Island dressing on grilled marble rye. Served open or closed faced 11.5

BALTIMORE REUBEN

Seasoned shrimp and crabmeat served over grilled marble rye with 1000 Island dressing, topped with bacon, tomatoes and Cheddar Jack cheese. Served open-faced 15

CLUB HOUSE SANDWICH

Our traditional triple-decker sandwich made with your choice of turkey breast, ham or a combination of both. Served with Applewood bacon, American cheese, lettuce, tomato and mayonnaise on your choice of bread 12.75

CHESAPEAKE WRAP

Strips of grilled chicken breast, crab dip and Cheddar Jack cheese rolled in an Old Bay wrap and served hot from the oven 13.5

SALMON BLT

Grilled or blackened salmon, served on our signature roll with red pepper pesto mayo, lettuce, tomato & crisp applewood bacon 16.25

SHRIMP MELT

Shrimp salad served on grilled garlic toast, topped with muenster and Cheddar Jack cheese and baked to perfection 14.5

COMPLETE 3-COURSE MEAL

AVAILABLE MONDAY - FRIDAY FROM 11:00am TO 6:00pm*

STARTING AT \$12

INCLUDES:

- Choice of Cup of Soup or Salad (Substitute any <u>bowl</u> of soup, including French Onion, for ^{\$2})
- Choice of One Entrée
- Choice of Vegetable
- Choice of Dessert Selection

ENTRÉE SELECTIONS

- Chicken Francaise 12
- Golden Fried Shrimp 13
- Shrimp Creole 14
- 1/2 Order Sour Beef & Dumpling 14
- 5 oz Jumbo Lump Crab Cake 15
- 8oz Jumbo Lump Crab Cake 18

WINE SPECIALS

with the purchase of any Complete Dinner

51 OFF ANY GLASS
52 OFF ANY BOTTLE

INCLUDING OUR SIGNATURE SANGRIA!

DESSERT SELECTIONS

- Rice Pudding
- Vanilla or Chocolate Ice Cream
- Substitute any of our other homemade desserts for an additional \$2

Not available with any other offers or discounts. No child portions. Senior citizen discount does not apply.

Gratuity not included. *Must be in the restaurant by 6:00pm. No call ahead.